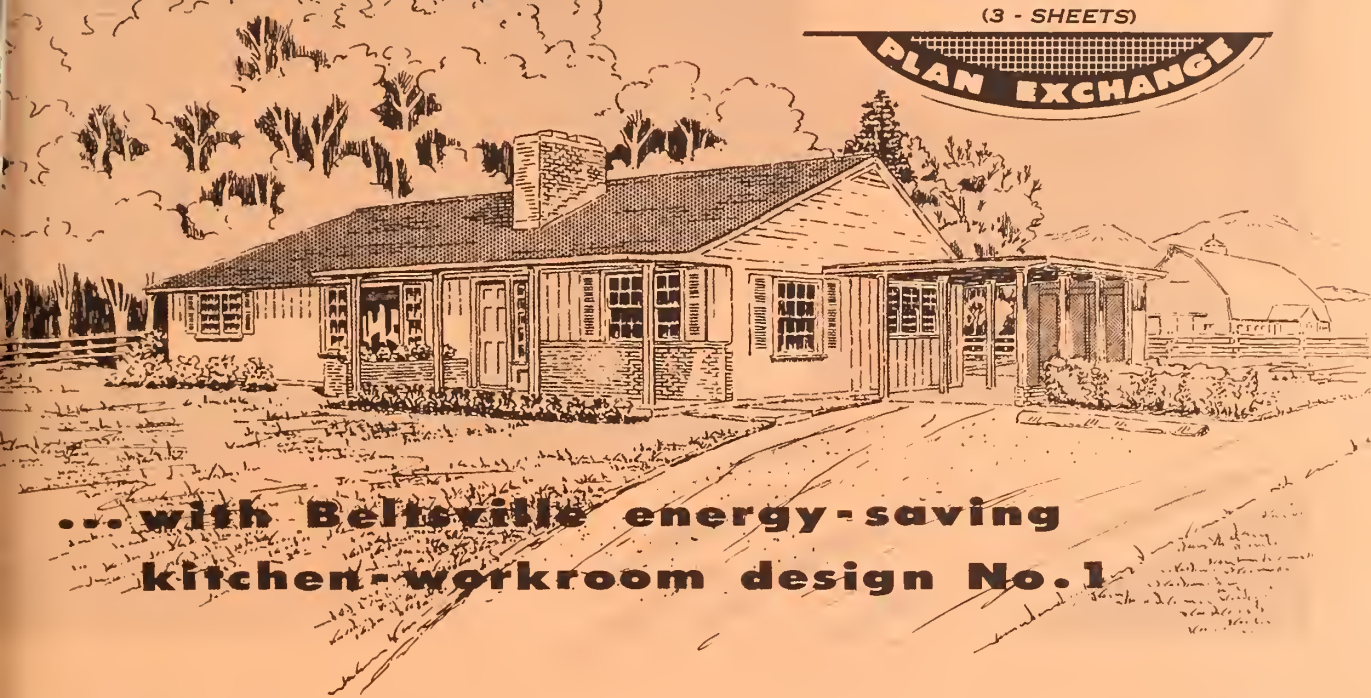


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3 - Bedroom FARMHOUSE

COOPERATIVE
FARM BUILDING
Plan No. 7161
(3 - SHEETS)
PLAN EXCHANGE



... with Beltsville energy-saving
kitchen-workroom design No. 1

"A house should grace its site, not disgrace it," Frank Lloyd Wright once wrote. Whether the site is a flat pasture, a rugged hilly plot, or a small urban lot, this simple rectangular-shaped house will fit well.

Particular attention was paid to circulation in planning this house. The hall provides direct access to all rooms—including the bedrooms and bathrooms—from either the front or the rear entrance. The bedrooms are

generous in size and have ample closets that act as sound buffers between sleeping and activity areas.

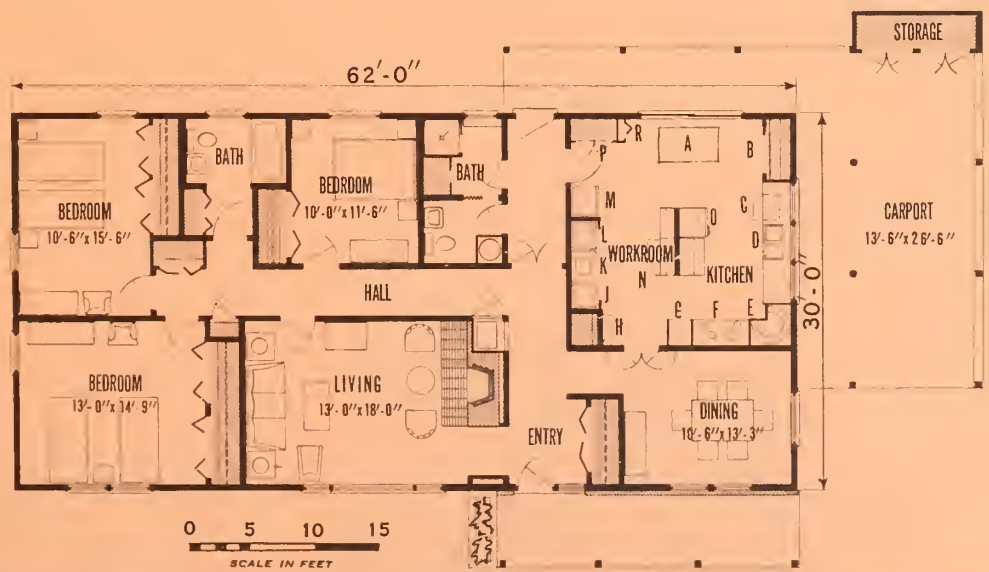
The single chimney contains flues for both the fireplace and the heating plant.

Instead of conventional wall footings, this house is built on a grade beam and pier foundation and has a concrete slab floor. This method of construction has proved to be economical.

KEY TO KITCHEN-WORKROOM UNITS

- A. Informal Dining Space
- B. Dish Storage
- C. Dish Washer
- D. Sink
- E. Floor-to-Ceiling Revolving Cabinet
- F. Range
- G. Wall Oven
- H. Food Storage Pantry
- J. Washer
- K. Sink
- L. Dryer
- M. Upright Freezer
- N. Planning Desk
- O. Refrigerator
- P. Cleaning Closet
- R. Ironing Board Closet

HOUSE AREAS:	Sq. Ft.
Living.....	1,860
Carport.....	265



... the kitchen- workroom

Right Photo—View from dining area window.
Bottom Photo—Planning center.



This house was planned around the Beltsville Energy Saving Kitchen-Workroom. In addition to space for food preparation activities, this kitchen-workroom has informal dining space for six; laundry area with automatic washer, automatic dryer (the original plan had a combination washer and dryer), and sink; food storage pantry; planning desk and bookshelves; upright freezer; and cleaning closets with a unique storage space for the ironing board designed since the plan for this kitchen was published.

The broken U arrangement with upright refrigerator and counter in the center island (the original plan had a wall refrigerator) provides for easy access to both the dining room and the informal dining area.

One of the special features of this kitchen is easy-to-reach storage for supplies, utensils, and dishes. A floor-to-ceiling revolving cabinet stores all supplies and some utensils. Other utensils are stored at the range. Dishes and table appliances are stored in a floor-to-ceiling cabinet that has a folding door.

Space under the mix counter has been left free so that the homemaker can sit comfortably while working here. An adjustable stool is stored under the counter out of the way when not in use. A cart is stored under the counter next to the refrigerator. Many steps can be saved by using the cart for bringing food to the table from the range, dishes from the table to the sink, and groceries to their proper storage place.

Complete working drawings may be obtained through your county agricultural agent or from the Extension agricultural engineer at most State agricultural colleges. There is usually a small charge.

ORDER PLAN NO. 7161, 3-BEDROOM FARMHOUSE

If the working drawings are not available in your State, write to the U.S. Department of Agriculture, Agricultural Engineering Research Division, Plant Industry Station, Beltsville, Md. The U.S. Department of Agriculture does not distribute drawings, but will forward your request to a State that does distribute them.

Developed by:

AGRICULTURAL ENGINEERING RESEARCH DIVISION
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